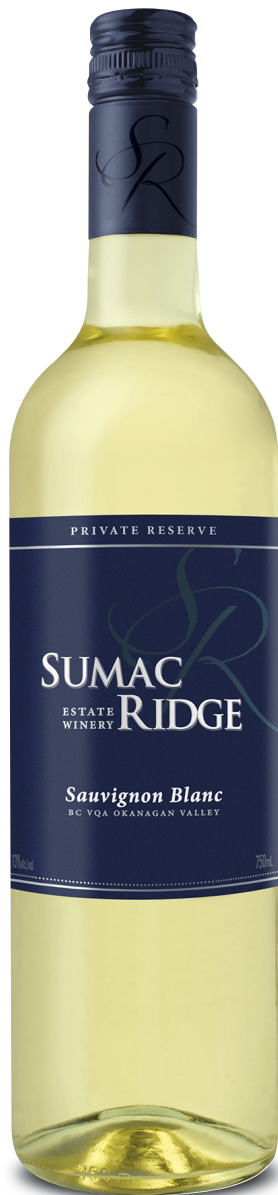


2013

Sauvignon Blanc

BC VQA OKANAGAN VALLEY



Harvest Report

Spring and summer saw warm to hot weather throughout the seasons, along with normal rain levels. This year, the beginning of harvest started a bit earlier than usual. In the early fall we did see a little more rain than average. It was shaping up that both whites and reds would be ready for harvest at the same time. Cooler weather helped to separate the harvest (whites and reds), and allow flavour development in the aromatic whites.

Winemaking

This wine was cool fermented in stainless steel for 14 days to retain the crisp, bright tropical fruit flavours which are a reflection of the great quality fruit and terroir from our South Okanagan vineyards.

Tasting Notes

Tropical aromas first emerge from the glass, followed by fresh citrus top notes leading into ripe gooseberry with a hint of fresh cut grass on the finish. Drink this wine young and bright – appreciate the aromatic affinity between our Sauvignon Blanc and cold foods such as goat cheese, cucumber and fresh mint. This wine can also be enjoyed with those harder to pair dishes like asparagus salad and artichokes.

TECHNICAL NOTES

Alcohol/Vol	11.5%
Total Acidity	7 g/L
PH Level	3.6
Residual Sugar	3 g/L
Serving Temperature	10 °C
Ageability	3–5 years

RELEASE DATE

June 2013

